

# Keaton Okuneva

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## SUMMARY

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Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

## EXPERIENCE

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### Executive Chef — Thiel - Quigley (Oct 2014 - Jan 2016)

- Catered private events for up to 240 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.

### Executive Chef — Heathcote, Braun and Botsford (Aug 2022 - Present)

- Designed seasonal menu increasing revenue by 35% through optimized dish pricing.
- Maintained food cost under 34% with vendor negotiations and waste controls.

### Executive Chef — Cassin, Lockman and Bahringer (Mar 2021 - Present)

- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Catered private events for up to 66 guests with 95%+ client satisfaction.

### Pastry Chef — Daniel - Olson (Mar 2021 - Sep 2025)

- Catered private events for up to 83 guests with 95%+ client satisfaction.
- Maintained food cost under 32% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.

### Executive Chef — Roob, Ritchie and Hane (Aug 2021 - May 2022)

- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 28% with vendor negotiations and waste controls.

## TECHNICAL SKILLS

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### Cuisine Styles

Italian • French • Mediterranean

### Kitchen Skills

Cost Control

### Operations

HACCP • Inventory Management • Event Planning • Catering

### Soft Skills

Training • Quality Control • Team Leadership • Time Management

## EDUCATION

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B.A. Hospitality Management, Stamm - Schuster Institute (2021)

## PROJECTS

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**placeat depromo admoneo** - Advanced stable adapter <https://sparse-cauliflower.name/>

**conor** - Reduced intermediate benchmark